

TAPROOT

BREWING COMPANY



CHEESE STANDS ALONE

Choose 3 for 20 | 5 for 26

Served with seasonal fruits, Chef's spiced nuts + house-made jams.

GF crackers 1 | Extra GF crackers 3

Additional bread for boards +1 | *In order to preserve the quality of the cheese, we do cut each piece to order. Please allow for additional time.*

BLOOMY

Little Mermaid

Sweet + Salty Farm, Little Compton, RI | Raw Cow's milk

A young, yeasty cheese sprinkled with Maine kelp and aged until unique blue + white molds develop on the rind, giving it a briny, earthy, floral flavor. Our cows eat kelp for good health, so we thought our customers deserve a chance to try it, too!

Lumberjack

Old Chatham Creamery, NY | Pasteurized Goat's milk

When young, the paste is firm with a chalky, crumbly center; creaminess starts to develop near rind. Mild + tangy, with notes of citrus + earthiness; softer and more mushroom-y with age.

FIRM

MYFANWY

Cato Corner, CT | Raw Cow's milk

A cheese that only comes around once a year and truly has flavors beyond what Cato Corner typically offers. Myfanwy follows the recipe of a classic Welsh miners' cheese that is reminiscent of a cloth-bound cheddar.

Wright's Cheddar

Wright's Dairy Farm, No. Smithfield, RI | Pasteurized Cow's milk

RI-produced cheddar, with a balance of sharp + nutty flavors. Perfect for snacking or melting.

RUSTIC

Atwells Gold

Narragansett Creamery | Pasteurized Cow's milk

Italian-style cheese, aged 10-12 months. Sliceable, meltable, snackable, this is Narragansett Creamery's flagship cheese!

Wild Field

HighLawn Farm, Lee, MA | Pasteurized Cow's milk

Sharp + nutty, with a smooth sweet + bright finish. Washed in Shire Breu-Haus IPA. Robust and complex on the tongue, yet simple enough to enjoy on a charcuterie board or paired with your favorite hoppy beer.

FUNKY

WHITNEY

Jasper Hill Farm | Vermont Raw Cow's milk

Jasper Hill Farm's award-winning take on young Alpine-style cheese, washed in wine + made for melting. Velvety smooth, with a touch of funk balanced by notes of sweet, caramelized onion + toasted nuts.

SASSY LADY

Sweet + Salty Farm, Little Compton, RI | Raw Cow's milk

Under its natural wrinkly rind, you'll find a tangy soft interior with just the right balance of creaminess and acidity to wake up your taste buds.

THE BLUES

Highlawn Blue

HighLawn Farm, Lee, MA | Pasteurized Cow's milk

A natural rind with verdant blue-green veining that evokes the lush pastures of Highlawn Farm rolling to meet the Berkshire mountains. The blue mold flavor and persistent salt are held in perfect balance by creamy 100% Jersey cow milk.

Fight for the Right

Mystic Cheese Company | Raw Cow's milk

Mystic Creamery's latest creation. It is creamy and mushroomy, with a dense paste. We pick up on flavors of cream of mushroom soup. Perfect for melting, crumbling, or enjoying as is.